# INKA

# CHARCOAL OVENS

## INSTALLATION, OPERATION
## HANDBOOK & USER MANUAL

Inka Charcoal Ovens, The Swan Centre,
Higher Swan Lane, Bolton, Lancashire, BL3 3AQ, UK
+44 (0) 845 475 1196
Sales@inka.co.uk
www.inka.co.uk

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## Introduction

An Inka Charcoal Oven is a 'closed barbecue' that delivers all the excitement, flavours and aromas of barbecue cooking, in the safe, contained environment of an oven.

Cooking on the Inka is achieved through a combination of roasting and barbecuing, and the temperature is regulated by a vent system .

By using different techniques and temperatures, different cooking effects can be achieved. This produces stunning flavours, and a tenderness that cannot be equalled.

Charcoal ovens are regularly associated with grilling meat, particularly steak, but with a little know-how and practice, the Inka offers the opportunity to cook a wide range of dishes from meat to fish, vegetables to flatbreads and pizzas.

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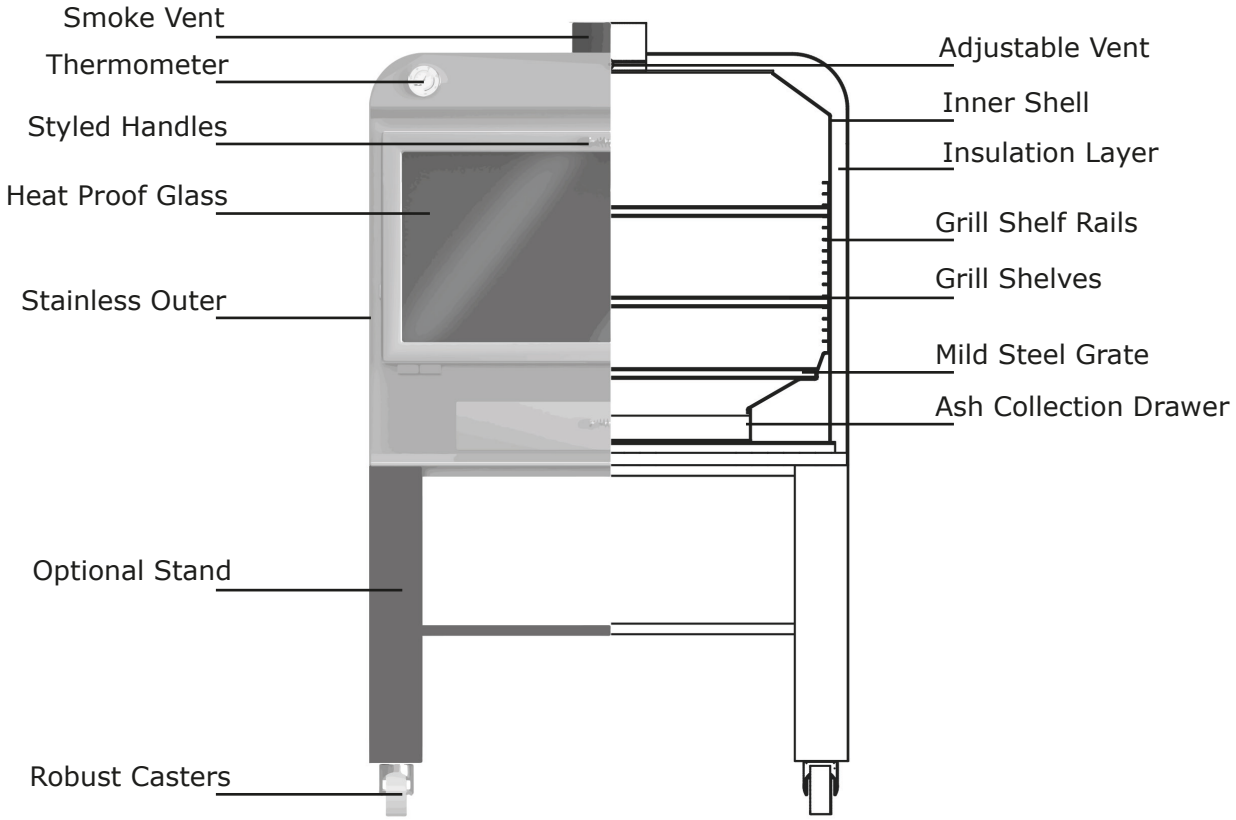
## Oven Diagram

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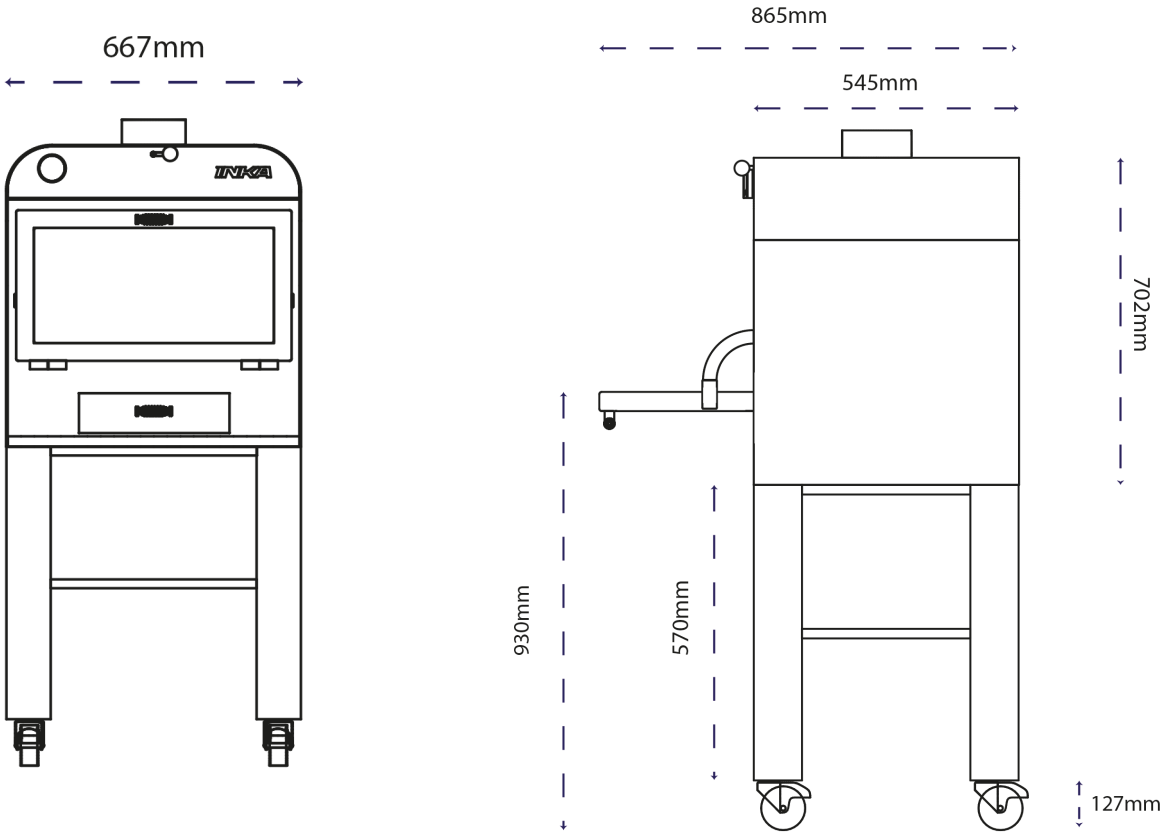
## INKA P-600




**General structure:** Inka Charcoal Ovens consist of a single structure stainless steel outer case, with an insulated inner 'fire box'. The oven is specially designed to maintain high cooking temperatures and to avoid heat loss.

**Grills:** The P-600 oven comes with 1x stainless steel solid bar grill shelf, this can be placed at different heights to vary the intensity of the heat and cooking temperature.

**Glass door:** The specialist high temperature glass is able to withstand temperatures upto 750°C. Use of a glass door makes it possible to observe the coals and food being cooked whilst the door is closed. This maintains a more constant temperature and burns less fuel.

**Draft regulator:** The draft system is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

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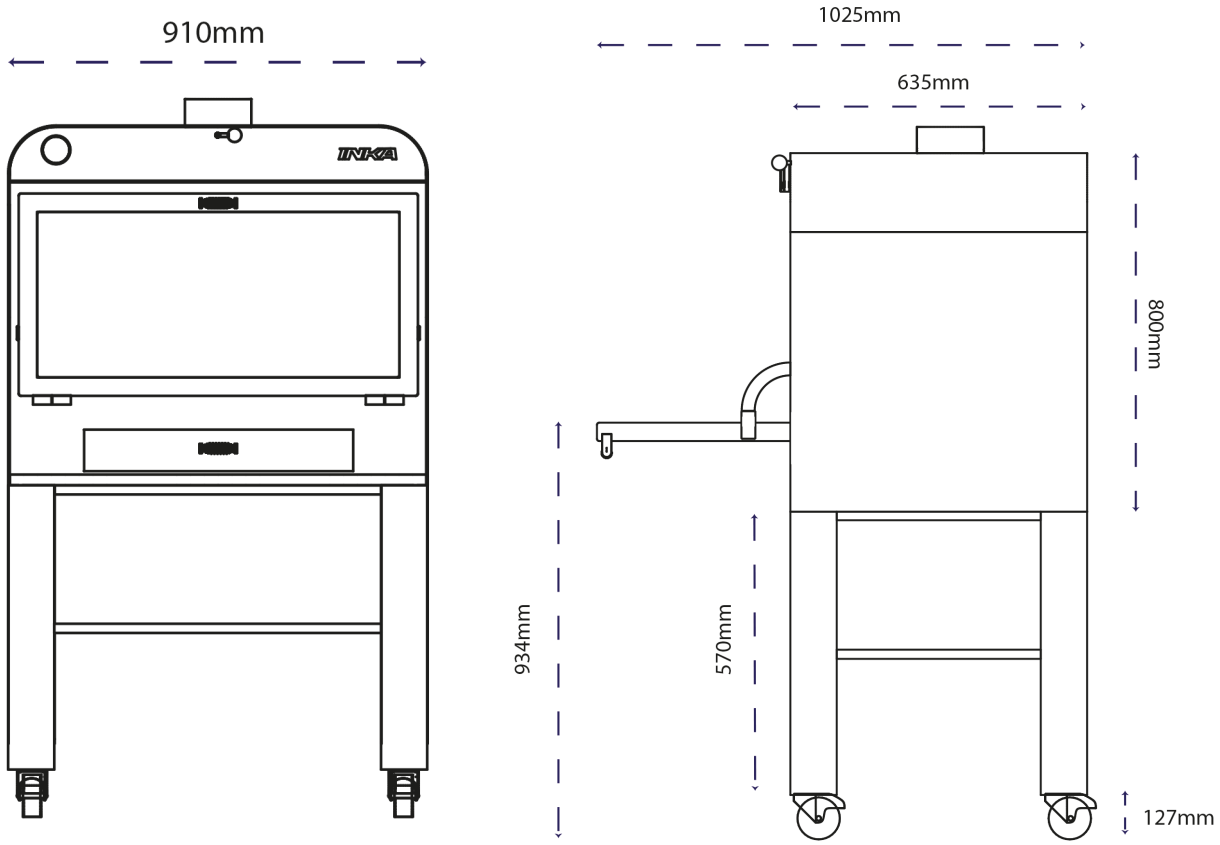
## INKA P-900




**General structure:** Inka Charcoal Ovens consist of a single structure stainless steel outer case, with an insulated inner 'fire box'. The oven is specially designed to maintain high cooking temperatures and to avoid heat loss.

**Grills:** The P-900 oven comes with 2x stainless steel solid bar grill shelves, these can be placed at different heights to vary the intensity of the heat and cooking temperature.

**Glass door:** The specialist high temperature glass is able to withstand temperatures upto 750°C. Use of a glass door makes it possible to observe the coals and food being cooked whilst the door is closed. This maintains a more constant temperature and burns less fuel.

**Draft regulator:** The draft system is used to regulate the amount of air in the cooking chamber. This allows users to regulate the desired heat and burn rate of the fuel.

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**Installation Requirements**

Please note these are standard recommendations, each site is different, it is the responsibility of the end-user to ensure adequate installation requirements.

**FLOOR:** The Inka must be installed on a non-combustible floor that extends 300mm forward of the front and 100 mm to each side/back.

**SIDES:** A fireproof enclosure is not required if there is a minimum gap of 500mm (sides and rear) to combustible materials and other appliances. If this distance cannot be achieved a fire/heat proof enclosure should be constructed with a minimum gap of 50mm between the Inka and each of the internal walls (sides and back) of the enclosure.

Recommended construction of fireproof enclosure: stud partition wall clad with proprietary fire board (e.g. GyprocFireline, Knauf Fireboard) and 2mm stainless steel plate.

**EXRACTION**: For full information about extraction please see p2

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## Oven Start-Up

Before cooking for the first time, the oven should be lit and heated to 350°C for 60 minutes to allow any oil or cleaning products used during the manufacturing process to be burned off.

## Starting up

1. Open the door of the oven and remove the grill shelf / shelves.
2. Load charcoal fuel onto the steel grate inside the oven. The amount of charcoal will depend on the size of the oven. See table below for average usage.

| Model Number | Lunch Service | Dinner Service | Total Daily Use |
|---|---|---|---|
| P-300 | 3-4 kgs | 4-6 kgs | 7-10kgs |
| P-600 | 4-6kgs | 6-8 kgs | 10-16kgs |
| P-900 | 6-8 kgs | 8-10 kgs | 14-18kgs |

3. To light the charcoal, rake the charcoal together into a small pile (ensure the coal is not spread out and flat). This will ensure the coals light quicker and burn more evenly. You can use fire lighters, a charcoal starter or a Looftlighter (or similar) to start the coals. If you are using fire lighters, ensure all the artificial accelerant has burned off before commencing cooking otherwise it will taint the food.
4. Fully open the lower and upper draft vents to allow as much air as possible into the oven then light the coals. Then close the door and allow the coals to catch fire.
5. When the coals are red hot, spread them evenly across the desired place on the grate. Please note, spreading coals across just half the grate is an effective way of concentrating the heat and providing a 'resting' area for food (in the half of the oven that does not have coals).

**IMPORTANT:**

- Flammable liquids (petrol, paraffin or similar) must NOT be used to light the charcoal.
- Food must NOT be inside the oven during the lighting process.
- Once coals have been lit and the oven is hot, insulated gloves must be used to prevent injury. Do not touch the oven without protection for your hands.

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**Daily Operation**

After lighting the oven (see page 8), wait 30-45 mins until the coals are well lit and the oven is up to desired temperature.

Close the lower draft vent, and keep the upper draft vent open or partially open to slow down the burn rate of the coals. This depends on your desired temperature and type of food you plan to cook.

Replace the grill shelf / shelves in preparation for cooking. The height of the grill shelf depends on the type of food being cooked. Please use the information below as a guideline:

| Grill shelf position | Appropriate food |
|---|---|
| Top shelf / further away from the coals | Roasts, pizza or breads, dishes au gratin |
| Lower shelf / closer to the coals | Meat, vegetables, fish |

During the first few occasions the oven is used, you may find cooking time are different to traditional cooking methods. Please pay close attention to cooking speeds in order to achieve the best results.

**IMPORTANT:**

- If smoke comes out of the door when it is closed (for example when cooking fatty foods or a high volume of food), open both draft vents until the smoke dissipates.
- Refuelling the oven during service is not recommended as new charcoal will lower the temperature of the oven, decreasing cooking efficiency.

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## Extraction

All Inka Charcoal Ovens must be extracted using either:

(a) An appropriate 150mm diameter extraction pipe securely connected to the top of the oven flue and vented directly into the open air

Or,

(b) Overhead extraction canopy capable of extracting 0.5m$^2$ per second, where the canopy hood extends at least >300mm further than the oven door when open

It is the users responsibility to ensure all fuel is selected, burned and disposed of in accordance with DEFRA and Environment Agency (UK) or relevant local country controls and legislation regarding the burning of solid fuels.

**WARNING:** When charcoal, wood and other solid fuels are burned, they can produce noxious gas (carbon monoxide besides others). It is the responsibility of the user to ensure all extraction systems and procedures are adequately installed and maintained to ensure smoke & fumes are removed as effectively as possible. Failure to do so could result in personal injury or death.

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## Fuel Usage

Inka Charcoal Ovens should be only be powered by approved solid fuels, including:

- Restaurant grade wood charcoal
- Coconut charcoal

Inka Charcoal Ovens recommends Big K Products Limited in the UK. For countries outside the UK, we recommend users ensure their supplier is able to supply charcoal grades of a similar level and conformance.

**BIG K Products U.K. Limited**

Whittington Hill
Stoke Ferry, Norfolk PE33 9TE

Sales Direct Tel: 01366 501604
Sales Direct Fax: 01366 500395
E.Mail: sales@bigk.co.uk
Website: www.bigk.co.uk

**WARNING:** Use of non-approved fuel could lead to the warranty becoming invalid. Use of wood, seasoned logs, compressed wood logs, coal or any solid fuel (other than charcoal) is not recommended.

**CAUTION:** To reduce the risk of fire, please read and follow this handbook and recommendations carefully. The appliance is an indoor barbeque fuelled by charcoal, the proximity of combustible materials needs to be carefully managed to reduce the risk of fire.

**WARNING:** Improper installation, adjustment, alteration, service or maintenance may result in damage to property, personal injury or death. Read the installation, operation and maintenance instructions thoroughly before installing, using or servicing this equipment.

It is recommended that this oven be maintained and serviced only by authorised professionals.

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**Warranty Information & Serial Number**

Manufacturer's Warranty: Terms and Conditions

1. The 1 year manufacturer's warranty covers all manufacturing defects as verified by our Service Team. The warranty start date is the date of purchase (please see below).

2. The manufacturer's warranty does not cover damage, defects or mechanical breakdown due to inappropriate use, the unit being dropped or knocked, or damage due to inappropriate or excessive fuel.

3. The manufacturer's warranty does not cover normal wear and tear of parts or damage caused during maintenance of the unit.

4. The manufacturer's warranty is invalid if work or maintenance is undertaken by engineers or service personnel other than those approved by DelSpin Ltd (Inka Charcoal Ovens).

5. The manufacturer's warranty does not cover labour or expenses, and is only valid for the mainland UK.

| | |
|---|---|
| Model: | |
| Serial Number: | |
| Date of Purchase: | |
| Name of Purchaser: | |
| Location: | |
| Despatch Date: | |
| Quality Checked by: | |

Thank you for your custom.

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